market table

appetizers

Market Beet Salad *15*
goat's cheese, hazelnuts, horseradish crema, soft herbs

Fregola Sarda* *16*
sardinian pasta pearls, mussels, fennel, juicy bread

Duck Soup *14*
swiss chard, root vegetables, barley, cracklins

Cocktail Oysters* *4 ea*
chili lime mignonette

Day Boat Scallop Crudo* *19*
ratatouille relish provençal, fine herbs

Kale & Avocado Salad *17*
toasted quinoa, pomegranate, pecorino

Crunchy Calamari *14*
guacamole, romaine hearts, chipotle aioli

Squash & Pear Salad *16*
lolla rosa lettuce, blue cheese, pepita salsa verde

seasonal vegetables

Kale *13*
garlic, lemon, chili

Brussels Sprouts *14*
sweet and spicy apples, bacon

Roasted Market Carrots *11*
spiced yogurt, pistachios

Sautéed Cauliflower *12*
toasted pine nuts, sherry gastrique

Steamed Edamame *11*
soy, ginger, sesame

Old Bay Spiced Fries *8*
cocktail sauce

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bread service available upon request

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Mike Price & Joey Campanaro

we specialize in corporate & social events
please ask about our Private Dining Room

entrées

Forrest Scramble *17*
spinach, mushrooms, fontina, truffle, baby gem salad

Grilled Arctic Char* *29*
melted leeks, shiitake, balsamic, crunchy shallots

Pan Crisped Cornish Hen *24*
sweet potato salad, bok choy, hazelnut brown butter

Roasted Vegetable Falafel *18*
arugula, cucumber, tzatziki, feta

Risotto Tutti Mare *22*
saffron, calamari, scallops, mussels

The Cheeseburger* *18*
farm cheddar, sweet onions, pickles, fries

Marinated Hanger Steak Tacos *8ea*
re-fried beans, avocado, radish, tomatillo salsa

Braised Colorado Lamb Flatbread *19*
swiss chard, butternut, whipped ricotta, grana padano, salsa verde

** consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*